

SPINACH CHEESE SQUARES

*note, I always at least double this recipe for most contexts. Maybe this year since I won't have guests for seder, I will only make a single recipe. . .

- 1b ricotta cheese
- 3 beaten eggs
- 20 oz frozen chopped spinach
- 1 medium onions, minced (or 3 big ones)
- 1 Tbs butter or olive oil
- 3 Tbs matzoh meal or use potato starch for gluten-free)
- 1 cup grated cheddar cheese
- ½ tsp salt
- several shakes of pepper

Thaw the frozen spinach in a microwave. Meanwhile, stir eggs and ricotta cheese together in a large bowl, grate your cheddar cheese, and chop your onion. Saute the onion in the butter or olive oil, with the salt and pepper, and add the thawed spinach. Cook together to combine, then combine with all the rest of the ingredients in the large bowl.

Pour into a lightly greased small 8-in. square baking dish or 9-inch pie pan and bake at 375 degrees for 40-45 minutes.